

ABSTRACT

The invention relates to a process for coating sugar-free boiled sweets, allowing the creation of a hard and  
5 translucent coating, comprising the application of a coating syrup, characterized in that the said syrup comprises at least one polyol, at least one high molecular weight polysaccharide and at least one fat.

10 It also relates to a sugar-free boiled sweet obtained according to the said process.

It relates, in addition, to a coating syrup characterized in that it comprises at least one polyol, 15 at least one high molecular weight polysaccharide and at least one fat.